BY CHARLES DARNTON.

Theatre last night people were as thick as the snowflakes outside. An audience with a touch of green in its heart took "Peggy Machree" by the hand, hailed the old Irish songs and welcomed the new, and laughed at the wit with the joy of those who had come into their own again.

There is nothing distinctly new about this "Peggy" play so far as the plot is concerned, yet it seems as fresh as the top o' the morning. Let Lady Margaret O'Driscoll pretend to be a colleen and call herself Peggy, but let her beware of a mock marriage, when a real priest takes a hand in the sport. All's fair in love

and Downkilty. Trust Barry Trevor to know that! There's more than one way of getting a pretty girl into a wedding ring. But bad luck to you, Barry, this Peggy will have none of you. A honeyon is it? Then take it by yourself! And so he puts his heart under a redcoat-may heaven forgive him!-and marches off with the army.

What's that the orchestra is playing to make five years slip by while the curtain's down? Anway it brings Barry back. And does Peggy recognize him in the fiddling vagabond with a limp in his leg? Never a bit! Her two eyes are not as bright as they look.

What would the likes of him be doing as her husband? He'd be waiting round the castle, so he would, stringing his fiddle and like as not "stringing" my lady at the first chance. What's Peggy to him? Little does he guess who the fine lady is until she puts on the frock that was her wedding dress without her knowing it at all, at all. And all the time he's been wooing her and wishing he may never set eyes on Peggy again. Now will you believe that love is blind? Never mind! Love in a castle doesn't have to live on cottage

Miss Adrienne Augarde is a Peggy that would take first prize at any fair. She's pretty enough to be Irish, and if her brogue has a touch of French in it don't let on to your neighbor. A good flavor speaks for itself. Miss Augarde sings charmingly, especially when it comes to "Family Pride," a duet that she shares

with Mr. Percy F. Leach. In this delightful number her feet give a dainty account of themselves. At other times she listens patiently to the singing of Joseph O'Mara, who revives a number of old melodies. "The West's Awake" rouses the audience, and other songs strike home.

Joseph O'Mara as Barry Trevor.

Mr. O'Mara hasn't the charm that was Scanlon's, the legs that are Olcott's, nor the heart that is Mack's, but he strives to please and seems to succeed. He would be more pleasing, however, if he learned the art of "make-up." His face looks as though it were varnished. Mr. John D. O'Hara, as the kilted McDougal, is a Scotchman worth seeing, and his song, "Scotland, Ye Ken," brings out the best that's in him. "There's a very silly rumor," so he sings, "that we never laugh at humorbut we never laugh at fools in Bonnie Scotland." The "maids" who join with him in bringing out the tuneful truth of the matter seem absolutely unspoiled, and add greatly to the fresh charm of the performance. They are never noisy. They do not shriek at you. Their singing is as good as their dancing, and this is saying a great deal, for "Peggy Machree" puts a fig in your stocking that even an Irish Santa Claus might



Adrienne Augarde as Peggy.

Mr. Dan Fitzgerald, as a piper who doesn't pipe, and Miss Jennie Lamont, as a widow with a mind of her own, act with a true sense of Irish character. The piper is in superstitious fear of a black cat that runs off with one scene like a true artist. It scoots through its part without stopping in the centre of the stage. It's a very remarkable stage cat.

Didn't Know His Own Coo'

MINISTER of a fashionable church in Newark had always left the greeting of strangers to be attended to by the ushers, until he read the newspaper articles in reference to the matter. Suppose a representative should visit our church?" said his wife. "Wouldn't

The following Sunday evening he noticed a plainly dressed woman in one of the Lyceum company, being Victorine in "Frocks and ton, on Oct. 14 last. Miss Illington, who became the wife of the well-known the free pews. She sat alone and was clearly not a member of the flock. After MARGARET ILLINGTON Frills" and Fleur-de-Lys in "Notre Dame," and the theatrical manager Daniel Frohman, late in November, 1903, is now living on a

"Thank you," replied the young woman. "I hope we may see you often in our church home," he went on "We are Christian" and Drusilla Ives in "The Dancing Girl." always glad to welcome new faces."

"Do you live in this parish?" he asked.

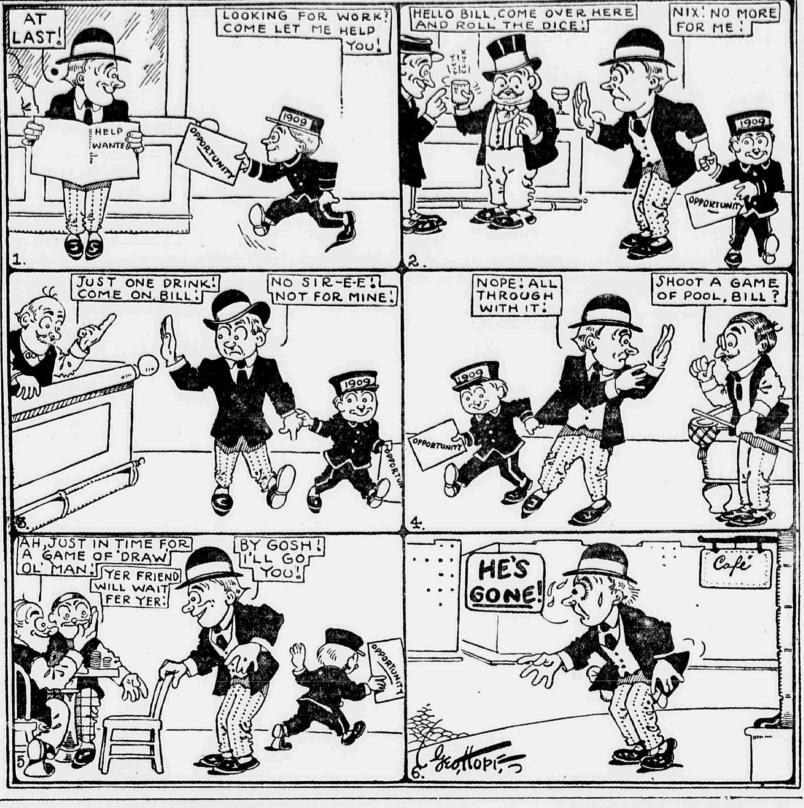
Opportunity &



A New Comic For the New Year.



By Ceorge Hopf



Players of the Period

No. 19—Margaret Illington By Johnson Briscoe

Margaret Illington, whose recently announced retirement from the stage has caused any amount of surprise and comment, was born in Biomington, Ill., March 22, 1881, her real name being Mand Light. In addition plants Boots." She began the following season as Mrs. Leffingwell. blespoonful of flour, nine mushrooms, blespoonful of flour, nine mushrooms, and the savey Jan. 11, 1905, she was Mrs. Leffingwell in Bloomington, Ill., March 22, 1881, her real name being Mand Light. omington, Ill., March 22, 1881, her real name being Maud Light. in addition playing Edith in the one-act play "Maker of Men," and early in After graduating from the Illinois Wesleyan University she studied for the stage under Hart Conway in pany which played this piece in the leading Western cities. She made her debut Chicago, being the winner of the Joseph Jefferson Dia- before the London public in this same part at the Duke of York's Theatre May

gaged by Daniel Frohman as a member of James K. "His House in Order."

Miss Illington then spent a season in the support of E. H. Sothern, playing both Katherine de Vaucelles and Hugette du Hamel in "If I Were King." November, 1903, she was Yuki in "A Japanese Nightingale" at Daly's, and the The girl looked blank.

"If you will give me your address my wife and I will call on you some events."

following March she was Henriette in the star cast of "The Two Orphans" at the New Amsterdam Theatre. A delightful actress in comedy roles, she did most praiseworthy work upon the New York stage during the season of 1994-5, "You wouldn't new .o go far, sir," said the young woman, "I'm your cook!" appearing at the Criterion Theatre Dec. 19, 1904, as Mrs. Rippingill in "The Wife century.

mond Medal for Shakespearean work. She came to 22, 1906, but the play only lasted a fortnight in England's capital. During the in thickness. New York in the summer of 1900 and was at once en-

Hackett's company, making her first appearance behind the footlights Sept. 3, 1900, at the Criterion Theatre, as Michel in "The Pride of Jennico." She also as Marie Louise Voysin in "The Thief," the most exacting role that ever fell to acted as understudy to Bowtha Galland in this risk. acted as understudy to Bertha Galland in this play her lot. After a trifle over a month's vacation she started out in "The Thief" and upon one or two occasions assumed that actress's early in the last summer, visiting the far Western cities, and this fall she was inch in diameter, from the centre of part; but she was never Mr. Hackett's leading woman, invading the Eastern territory. She made what has since been announced as her as several of the public prints have stated. In the sea- final appearance on the stage at a matinee performnce of "The Thief," even beson of 1901-2 Miss Illington appeared at Daly's with ing unable to continue beyond the second act, at the Hollis Street Theatre, Bosthe Lyceum company, being Victorine in "Frocks and ton, on Oct. 14 last. Miss Illington, who became the wife of the well-knownbenediction the minister hastened and intercepted her at the door.
"How do you do?" he said, offering his hand. "I am very glad to have you the said, offering his hand. "I am very glad to have you the said, offering his hand. "I am very glad to have you the said, offering his hand. "I am very glad to have you the said, offering his hand. "I am very glad to have you the said, offering his hand. "I am very glad to have you the said, offering his hand. "I am very glad to have you the said, offering his hand. "I am very glad to have you the said, offering his hand. "I am very glad to have you the said, offering his hand. "I am very glad to have you the said, offering his hand. "I am very glad to have you have woman who at seven and twenty is willing to abandon a career that has a saucepan with the half tablespoonful of butter, the lemon juice and a little Women," Elinor Burnham in "A Social Highwayman," Glory Quayle in "The been crowned with such success as Miss Illington has known. However, to Margaret Hungton, actress, I say farewell!

A New Twelfth Century MS.

A Romance of Mystery, Love and Adventure.

THE BLACK BAG & By Louis Joseph Vance, Author of "The Brass Bowl," "The

Private War," Etc.

TNOPSIS OF PRECEDING INSTALMENTS PRICEDING INSTALMENTS PAIDS. It is a chap up Manchester wey. Keeper in a loopatic asylum, 'e was. 'That yer prints affections.' Under Kirkwood, a young Californias. In a chap up Manchester wey. Keeper in a loopatic asylum, 'e was. 'That yer presence of three persons aboard her to be long kept a secret from an in-plant to be long kept a secret from an indication of the consistent with a secret from an indication of the consistent with a secret from an indication of the consistent with a man manched with the constraint of the constra

CHAPTER XII. (Continued.) Despair.

HE captain swept the articles into

Almanack aboard this wessel?

"There isn't, is there?"

The captain pondered this at leisure. seemed pretty keen abaht seein'

one to me I did 'ear the nyme

sooner did the captain sleep than a dull, as an expert might inspect a clever unthinkingly gallant, so exceptionally through a gigantic convulsion of Sature; but to think that he had lost all penetrating snore added itself unto the imitation of a diamond; and like a per- idiotic! cacophony of waves and wind and feet imitation it defied analysis.

HE captain swept the articles into one capacious fist, pivoted on one dreary meditations. Coming after the endar and Mrs. Hallam. Kirkwood had had befriended him indeed, had he perheel at the peril of his neck, and swift movement and sustained excite- not only the testimony of his sense to mitted him to drown. Yet he had acted Tumbered unsteadily off to his room.

The eighteen hours preceding assure init that the ships hather the shi ment of the eighteen hours preceding assure him that the ship's name, Ale- for the best, as he saw it. The fault board confinement seemed irksome to a had been mentioned by both Calendar of harmonians and instruring generous. Hope to comfort him, at any previous maddening degree. There was absome and Mulrady during their alterection of a narroung and compassionate instructions. But, of stage he had been able to distil a sort on there was a party named lutely nothing he could discover to oc- on Bermondsey Old Stairs, but he had course, Kirkwood couldn't see it that cupy his mind. If there were books the confirmatory testimony of the sleepy way.

aboard none was in evidence; beyond waterman, William, who had directed "What else could I do?" he defended

Wherefore Mr. Kirkwood stretched to find place is his calculations.

The abiding-place of smodering dealist himself out on the transom and smoked. His second impregnable conclusion lifeaven knew, too, that this felly of and the captain, recognizing them, con-

ortured ship.

Of one or two things he was constituted at first by the vinced; for one, that Stryker was a his self-contempt. There seemed to be

"Calendar"
"Calendar"
"Calendar"
"There isn't, is there?"
"Said Kirkwood sweetly, "I'm said Kirkwood sweetly, "I'm said Kirkwood sweetly, "I'm revolting.

"There you wouldn't be interested."

"And Heaven knows I was given believe she would be same time in the port of London was a concludence too preposterous altogether aboard this ship! Why, she herself told the plastery fastion."

"There isn't, is there?"
"There isn'

Idiot! Kirkwood groaned with despair else through his own egregious folly, to

f bitter-sweet satisfaction from the thought that he was suffering for the

and reviewed his adventures in detail and serious and reviewed his adventures in detail and serial many until the serial many until

, (Copyright, 1908, by Bobbs-Merrill Co.)

to wrestle with an obdurate memory, patience with himself. Mystified he seemed unquestionable. The briganas to the steamship company presenting but then were was just enough yellow "Ow!" he triumphed. "I know. 'E was remained throughout, and the edge of his curiosity held as keen as ever, you presence of three persons aboard her called for by that water-soaked slip of incline him to sidestep trouble when-

> his berth, leaving Kirkwood to finish breakfast in peace, which the latter iid literally to the last visible scrap of ood and the ultimate drop of coffee,

> To the tune of a moderating wind, the orning wearied away. Kirkwood went ntolerable monotony of it all, got a sound drenching of spray, with a horizon, which he understood to be the

A Christmas Dinner For Four For \$5---It's Easy to Cook

Menu for Christmas. Oysters au Naturel. Clear Soup a la Carolina. Sweetbread Pattles. Turkey with Chestnut Dressing

Roast Turkey.

GIVE the recipe for chestnut stuffing, but those who prefer may use sausage meat or yeal stuffing.

Spanish onions, quarter of a pound of glorious effects are possible bread crumbs, two tablespoonfuls butter or dripping, two pork sausages, grated rind of one lemon, one egg, salt, pepper and nutmeg to taste. Boil the onions until tender, and chop

and then boll them until soft. Olives, salted nuts, glace and crystallized fruits in small silver or cut glass with them the onlons, crumbs and saudishes placed at 'regular intervals sage meat, having taken it out of the around the centreplece add greatly to the decorative effect of the table. Provide a fancy spoon for each dish, sug-

gests Marion Harris Neill in the Chicago Roast goose is held in high esteem in some localities and is often substituted necessary.

roast turkey. If vegetarians are present additional dishes of macaroni, eggs in various must also be included. Serve a sweet jelly as well as the plum pudding and

mince meat ple. The suggested menu is not too difficult for the average cook to prepare with breast to brown nicely. success, as a large portion of the cooking may be done a day or two before. The total cost of this meal is in the neighborhood of \$5.

Stream of the bird on a hot dish and garnish it with fried sausages and tiny rolls of bacon. Hand with it a good success, as a large portion of the cook-

Cranberry Jelly.

Mashed Potatoes.

Peas in Turnip Cups

Tomato and Nut Salad.

Plum Pudding.

Assorted Cakes

Coffee.

The showy poinsettias mingled with

some light white flowers give a good

effect: while holly, if used discreetly

with mistletoe, will give quite a Christ-

Inter-Ocean.

dining-room be red. That is

the Christmas color and such

if the right red is chosen!

Clear Soup a la Carolina.

ing tablespoonfuls of rice, two Wash the rice thoroughly, then put it in a pan of fast boiling salted water,

Wash and scrape the carrots; then with a small, round vegetable cutter scoop out balls of the red part of the carrot. You will require a teacupful of these balls. Cook them till tender in boiling, saited water, then drain well. Put the soup into clean saucepan; bring it gently to boiling point, season it carefully, then add the rice and the little balls of carrot.

Put the pan over the fire for a few minutes till soup and garnish are thoroughly hot; then pour it into a hot soup

Sweetbread Patties.

TALF-POUND of puff pastry, one and one-half tablespoonfuls of h and one-half tablespoon. butter, two sweetbreads, one tables mushrooms. half cup of stock, one teaspoonful lemon

Roll and paste out to eighth of an inch

Have twelve small sized gem pans buttered a little; cut the paste out to fit

with a small cutter cut a round, of an Now have the sweetbreads soaked. for three-quarters of an hour, then cut

of butter, the lemon juice and a little

Cook for twenty minutes slowly; then &

chon them. Mix the butter and the flour in a saucepan over the fire, add the stock, and stir till it bolls for three minutes, add the cream, the sweetbreads and mushrooms, season to taste and turn out to get cold. Now fill the pans with the mixture; wet the edges; put on the lids; brush over with a little beaten egg and bake for twenty minutes in a quick oven. Serve hot.

One pound of chestnuts, one pound of

them very fine. Boll the chestnuts for ten minutes, take off the outer husks Next rub them through a sieve. Mix

Melt and stir in the butter, season carefully with the lemon rind, salt, pepper and grated nutmeg, and bind all well together with the egg well beaten. adding a little milk or a second egg if

Singe, draw and truss the turkey. Insert the stuffing through the neck, hold; forms and carefully dressed vegetables it in place with a fine skewer. Tie a ing the flap of skin over and securing piece of fat bacon over the bird and bake it in a hot oven; baste it often. About twenty minutes before the bird

is cooked remove the bacon for the

Tomato and Nut Salad.

R EMOVE the same required; scoop out matoes as are required; scoop out the inside; mix the drained pulp the inside pulp the in EMOVE the skin from as many to outs and one-fourth cup of chopped green peppers. Add mayonnaise dress-ing or cream dressing. Refill the to-mato shells; serve in lettuce nests and

The Plum Pudding.

HE plum pudding should be boiled for about two hours to insure it being quite hot through. Turn out on a hot dish, stick some shreds of almonds in rows down from the top to the base, also a nicely berried sprig of holly in the top. Just at the last moment pour round

Just at the last moment pour round a little slightly warmed brandy and have a light set to it just as it is carried to the table.

Serve it with hard sauce, or with some good, sweet melted butter sauce strongly flavored with brandy; or, if preferred, some boiled custard.

The mince ples should be heated in the oven and arranged nicely on a lace paper with a sprig of holly in the top one.

Are You Coming Home for Christmas? By Cora M. W. Greenleaf.

RE you coming home for A Christmas, To help make glad and merry The faithful hearts at home? The parent hearts that love you,

Though the world applaud or spurn. One day from out the many Of the years that go so fast! Are you coming home for Christmas? Perhaps 'twill be their last.

No prettler danc-ing gown than this one could

possibly be asked by any young woman. It includes the high waist line that is in

the latest style, it is

daintily charming and youthful and it can

be made from net.

chiffon, chiffon votte, messaline or any similar thin material. In the illustration it is trimmed with bands of ribbon and tucks on the skirt, and with embroidery on the bodice, or in place of the tucks tiny sou-tache could be used. If a daytime dress is wanted yoke and sleeves can be added, and there is a choice of dancing length or

train, but is just as dainty as well can be

and makes a charm-

ing example of pre-

The quantity of ma-

terial required for the

yards 21 or 24, 9 yards

32 or 6 1-4 yards 44

inches wide, with 2 1-8 yards of ap-plique, 1 1-4 yards of

silk for sash, 1-8 yard

the tucker, 14

of net, 44 inches wide,

yards of ribbon and

1 1-3 yards 18 inches

vailing styles.

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Pattern No. 6191 is cut in sizes for a 32, 34, 36, 38 and 40 inch bust measure

all or send by mail to THE EVENING WORLD MAY MAN-TON FASHION BUREAU, No. 132 East Twenty-third street, New York. Send to cents in soin or stamps for each pattern ordered.

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